ज़ायका ताल

ZAIKA TAAL

• THE RHYTHM OF INDIAN FLAVOUR •

FESTIVE DINNER

Choose from two menus
and celebrate Christmas with us.

Four courses, served
every day in December.

GEET

Four courses to set the evening in tune. Warm, relaxed and unhurried, with good company and a table that finds its rhythm.

30 per person

COURSE ONE

POPPADOMS WITH PINEAPPLE CHUTNEY

COURSE TWO

SAFFRON KING PRAWNS
King prawns infused with saffron yoghurt and subtle aromatics, chargrilled to a tender bite.

CHICKEN SIXTY-FIVE
Crisp bite-sized chicken tossed with curry leaves and fiery spice.

ALOO TIKKI
Golden potato patties with cumin, ginger and fresh coriander.

SAMOSA CHAAT
Crushed samosas topped with chickpeas, yoghurt, tamarind chutney and mint, finished with crunchy sev.

MALAI CHICKEN TIKKA
Cream and cheese marinated chicken, delicately spiced and softly grilled.

COURSE THREE

CHICKEN CHETTINAD
A South Indian dish of chicken with black pepper, curry leaves and roasted spices.

CHICKEN KORMA
Tender chicken in a mild, silky sauce of coconut, cream and fragrant spices.

LAAL MAAS
A spicy lamb curry with red chillies, garlic and aromatic spices.

MIXED VEGETABLE PUNJABI
Seasonal vegetables in a hearty Punjabi masala of onions, tomatoes and spice.

PUNJABI CHICKEN
Chicken cooked in a robust Punjabi masala of onions, tomatoes and warming spices.

LAMB MALAIDAAR
Lamb simmered in a silky cream sauce with gentle aromatic spices.

PANEER BUTTER MASALA
Soft paneer simmered in a smooth tomato and butter sauce with cream

CHOICE OF SIDES

BASMATI RICE
JEERA FRIED RICE
PLAIN NAAN
GARLIC CORIANDER NAAN

COURSE FOUR

GULAB JAMUN
Warm milk dumplings soaked in fragrant syrup, topped with vanilla ice cream.

◆ PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY NEEDS BEFORE ORDERING ◆

SANGEET

Four courses for a full night of celebration. Lively, generous and made for gathering, where the table fills up, the conversation flows and the evening plays on.

35 per person

COURSE ONE

POPPADOMS WITH PINEAPPLE CHUTNEY

COURSE TWO

KING PRAWN KOLIWADA
King prawns coated in a spiced coastal batter and fried until golden and crisp.

CHICKEN TIKKA
Chicken marinated in yoghurt and spice, chargrilled until tender.

PANEER TIKKA
Paneer, peppers and onions marinated in vibrant spices and chargrilled.

SAMOSA CHAAT
Crushed samosas topped with chickpeas, yoghurt, tamarind chutney and mint, finished with crunchy sev.

SEEKH KEBAB PEPPER FRY
Spiced minced lamb kebabs, tossed with black pepper and curry leaves.

CHICKEN MOMOS
Steamed chicken dumplings served with a spiced dipping sauce.

ALOO TIKKI
Golden potato patties with cumin, ginger and fresh coriander.

COURSE THREE

KING PRAWN MAHARAJA
King prawns in a rich tomato and cream sauce, with herbs and aromatic spices.

DAAL PALAK GOSHT
Lamb slow-cooked with lentils and spinach in a rich, comforting sauce.

BUTTER CHICKEN
A North Indian classic of chicken tikka in a velvety tomato-cream sauce.

PALAK PANEER
Paneer cubes simmered in a creamy spinach and fenugreek sauce.

SEA BASS MOILEE
Seabass in a gentle Keralan sauce of coconut milk, turmeric and curry leaves.

LAMB ROGAN JOSH
Lamb cooked with aromatic spices in a rich, red sauce.

GARLIC CHILLI CHICKEN
Tandoori roasted chicken in a hot garlic and chilli sauce.

MIXED VEGETABLE XACUTI
Mixed vegetables in a fragrant sauce of roasted coconut and warming spices.

CHOICE OF SIDES

BASMATI RICE
JEERA FRIED RICE
MATTAR PULAO

PLAIN NAAN
GARLIC CORIANDER NAAN
PESHWARI NAAN

COURSE FOUR

GULAB JAMUN
Warm milk dumplings soaked in fragrant syrup, topped with vanilla ice cream.

MANGO CHEESECAKE
Creamy cheesecake made in-house with the refreshing flavour of mango.

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